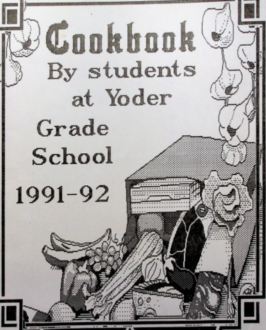
Cookbook
By students at Yoder Grade School

1991-92



Edith Miller
Yoder Grade School
9808 South Yoder Road
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465-3366

Main Dish

Parmesan Potato Rounds

1/3 cup butter or margarine, melted
1/4 cup all-purpose flour
1/4 cup grated Parmesan cheese
Salt and pepper to taste
6 medium potatoes, each sliced into 4 rounds
Italian seasoning to taste

Pour butter into a 15 1/2-inch by 10 1/2 inch baking pan. In a plastic bag, combine flour, cheese, salt and pepper. Shake a few potato slices for a time in the bag to coat with the flour mixture. Place potatoes in a single layer over the butter. Bake at 375 degrees for 30 minutes. Turn slices and sprinkle with Italian seasoning. Bake 30 more minutes or until tender.
Yield: 6 servings.

Timothy Wayne Yoder
Yoder Grade School
9808 South Yoder Road
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Holiday Candies

Cookies and Cream Pudding Pie

26 chocolate sandwich cookies
1 1/2 cups of cold milk
1 cup (1/2 pint) vanilla ice cream, softened
1 package (4-serving size) instant pudding, chocolate flavor
Whipped topping, thawed, for decoration (optional)

Place cookies on bottom and sides of pie plate.

Pour 1 1/2 cups of cold milk into bowl. Add the ice cream. Beat with wire whisk until well blended.

Add pudding mix and beat with wire whisk until well blended (about two minutes). Let pudding stand for three minutes.

Pour pudding into cookie-lined pie plate. Refrigerate until set, usually about three hours.

Rita Bontrager
Route 2, Box 204
Haven, Kan. 67543
465-3366

Holiday Cookies

Pumpkin Whoopie Pies

2~~1~~ cups brown sugar
1 cup oil or lard
1 cup pumpkin
3 cups flour
2 eggs
1/2 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon cloves
1 teaspoon salt
1 teaspoon baking powder

Filling:
2 beaten egg whites
1 teaspoon vanilla
2 cups powdered sugar
1/2 cup oil or Crisco

Cream sugar and oil together. Add eggs and pumpkin. Then add dry ingredients. Bake at 350 degrees for 10 to 15 minutes.
Yield: 15 to 18 cookies.

Then mix all the filling ingredients together and beat well. Spread the filling between pairs of cookies.

LaDonna Kay Yoder
Yoder Grade School
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Holiday Cookies

Chewy Christmas Triangles

1 1/2 cup of rolled oats
1 1/2 cup flour
1 cup of brown sugar
1 teaspoon cinnamon
1/2 teaspoon soda
1/4 teaspoon salt
3/4 cup of margarine
1 cup of raisins
1 cup of chopped apples
1/2 cup of sunflower seeds
1/2 cup of strawberry jam

For icing:
1 cup powdered sugar
1 teaspoon soft margarine
1 or 2 teaspoons hot water
1 teaspoon vanilla

Combine oats, flour, cinnamon, soda and salt.

Stir in melted margarine until evenly mixed.

Remove 1 cup of crumb mixture and set aside.

Pat remaining crumb mixture into a well-greased 9-inch square pan.

Combine raisins, apples, sunflower seeds and jam; tossing with reserved crumb mixture.

Sprinkle over the layer in the pan.

Bake at 350 degrees for 30 minutes or until golden brown.

While warm, cut into nine 3-inch squares. Then cut each square diagonally to make triangles.

When cooled, drizzle with icing and decorate with bits of red and green gelatin (dry).

Kaylene Bontrager
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Holiday Deserts

Chocolate Banana Cream Pie

1 9-inch baked pastry shell or crumb crust, cooled
2 ounces unsweetened baking chocolate
2 1/2 cups milk
1 cup granulated sugar
5 tablespoons cornstarch
1 teaspoon salt
3 egg yolks, lightly beaten
1 tablespoon butter
1 teaspoon vanilla
2 medium bananas, sliced
1 cup non-dairy whipped topping or whipped cream (optional)

Prepare pie crust, set aside.

Place baking chocolate and 1 1/2 cups of the milk in top of double boiler over simmering water, heat and stir until chocolate is melted. In a separate bowl, combine sugar, cornstarch and salt; blend in remaining 1 cup of milk. Gradually add to chocolate mixture, stirring constantly. Immediately, add egg yolks. Cook and stir 5 minutes longer. Remove from heat. Add butter and vanilla.

Pour into a bowl. Press plastic wrap directly onto filling. Spread a small amount of filling over the bottom of the pie shell. Arrange a layer of banana slices on top of filling. Press plastic wrap directly onto filling.

Chill. Serve garnished with whipped topping or whipped cream if desired.

Makes 8 servings.

Sara Diane Yoder
Yoder Grade School
9808 South Yoder Road
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Holiday Cakes, Pies and Other Desserts

Caramel Turtle Brownies

1 (14 ounce) bag caramels
1 (5 ounce) can evaporated milk or 2/3 cup, divided
1 devil's food chocolate cake mix
1/2 to 1 cup chopped nuts
6 tablespoons melted margarine
1 (6 ounce) package semi-sweet chocolate chips

Unwrap caramels and place in saucepan with 2 tablespoons evaporated milk, set aside.

In a mixing bowl, combine the remaining evaporated milk, dry cake mix, margarine and nuts. Stir until well blended. Spread [redacted] half of this mixture in a greased 13-inch by 9-inch by 2-inch baking pan. Mixture will form thin layer in pan. Bake at 350 degrees for 10 minutes.

Meanwhile, melt caramels over low heat, stirring constantly. Do not burn. Remove brownies from oven. Sprinkle with chocolate chips and drizzle caramels over the top. Cover evenly. Drop remaining cake mixture by teaspoons over all. Return to oven for 20 more minutes. Do not overbake. Cut while warm, but do not remove from pan until completely cooled. The brownies must be allowed to set up.

Justin Bontrager
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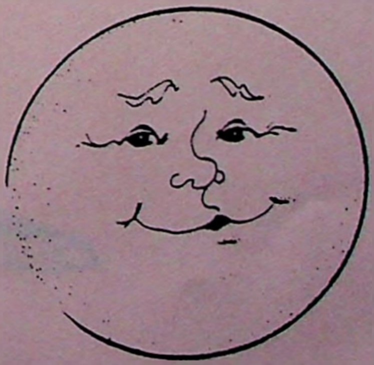
Holiday Main Dish

Carrot-Broccoli Casserole
(A microwave recipe)

1 package (10 ounces) frozen broccoli spears
1 can (10 3/4 ounces) cream of chicken soup
1 cup finely shredded carrots
1/2 cup dairy sour cream
1 tablespoon all-purpose flour
1 tablespoon minced onion
1/4 teaspoon salt
1/8 teaspoon pepper
2 tablespoons butter or margarine
3/4 cup herb-seasoned stuffing

Place broccoli in package on microwave-proof plate. Place in microwave. Cook High 3 minutes. At pause, remove from oven, set aside. Combine soup, carrots, sour cream, flour, onion, salt and pepper in 1 1/2 quart microwave-proof casserole dish.

Cut broccoli into 1-inch pieces; stir into soup mixture. Cover and place in oven. Cook on High 6 minutes. At pause, remove from oven, set aside. Place butter in 2-cup glass measure. Place in oven. Cook on High 45 seconds. At pause, remove from oven. Add stuffing cubes to butter, blend well. Spoon over broccoli mixture. Place in microwave. Cook on High for 6 minutes.
Makes 5 to 6 servings.



Timothy Wayne Yoder
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Holiday Candies

Colorful Candy Popcorn Balls

- 12 cups popped popcorn
- 1 cup peanuts
- 3/4 cup multicolored milk chocolate candies
- 1/4 cup margarine
- 1 bag (10.5 ounces) miniature marshmallows
- 1 package (4-serving size) gelatin (any flavor)
- margarine for greasing hands

Pour popcorn, peanuts and milk chocolate candies into a bowl. Mix together.

Put margarine and marshmallows in a large microwavable bowl. Microwave on High 1 1/2 to 2 minutes or until marshmallows are puffed.

Take out of microwave and stir. Then add the gelatin and stir until the mixture is all the same color.

Pour marshmallow mixture over the popcorn mixture in huge bowl. Quickly stir until popcorn is evenly covered. Shape mixture into balls with well-greased hands. Place on waxed paper until completely cooled.

Norman Leon Bontrager
Route 2, Box 247
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Holiday Cookies

Dream Bars

Mixture 1:
1/2 cup of brown sugar
1/2 cup of margarine
1 cup of flour

Mixture 2:
1 cup of brown sugar
2 tablespoons of flour
1/2 teaspoon of salt
1 teaspoon of baking powder
1 teaspoon of vanilla
3 eggs
1 cup of nuts
1 cup of coconut

Combine Mixture 1 and press into the bottom of a 9-inch by 13-inch baking pan. Bake at 350 degrees for 10 minutes

Beat the eggs and add remaining ingredients of Mixture 2 and spread over the baked layer.

Return to the oven and bake 25 minutes longer.

Cool and cut into bars.

Ivan Keim
Yoder Grade School
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Holiday Main Dishes

Pizza Casserole

2 pounds hamburger
1 medium onion
2 cups macaroni, cooked
2 cans cream of mushroom soup
2 8-ounce cans pizza sauce
1 8-ounce packages of pepperoni, cut up
2 8-ounce packages of mozzarella cheese, shredded

Brown and drain hamburger and onion.

Mix macaroni, mushroom soup, tomato sauce and pepperoni together.

Pour 1/2 of hamburger mixture into 9-inch by 12-inch casserole dish. Then put 1/2 of the cheese on top.

Top with the rest of the hamburger mixture. Top that with the remaining cheese.

Bake at 350 degrees for 30 minutes.

Jerry Allen Yoder
Route 2, Box 216
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Holiday Candies

Puppy Chow

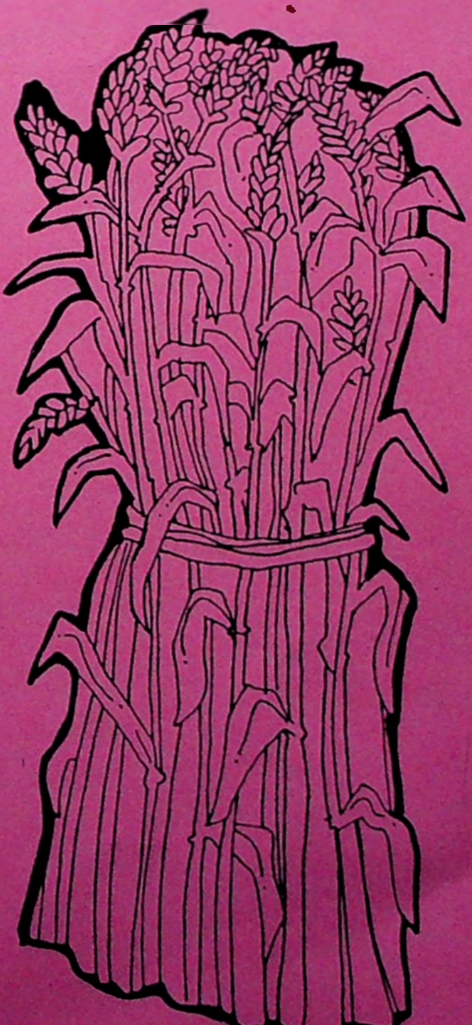
1 stick of margarine
1 12-ounce package of chocolate chips
1 cup of creamy peanut butter
2 cups of powdered sugar
1 box cereal (Crispix)

Melt together 1 stick of margarine, 1 package of chocolate chips and 1 cup of peanut butter. Pour over the cereal.

Mix well.

Pour powdered sugar into a paper bag; add coated cereal and shake well.

Pour into a covered container and keep in a cool place.



Jerry Allen Yoder
Route 2, Box 216
Haven, Kan. 67543
465-3366

Holiday Candies and Cookies

Bumble Bee Cookies

1 cup brown sugar
1 teaspoon cinnamon
1 tablespoon soda in 1/2 cup hot water
1 teaspoon ginger
1 teaspoon salt
1 cup shortening
1 cup molasses
1 egg
3 1/2 cups flour

Cream shortening and sugar, add molasses, well-beaten egg and hot water with dissolved soda. Beat well.

Add dry ingredients and beat until smooth. Can be dropped or rolled out. If rolled out, more flour might be needed.

Bake at 350 degrees for 10 minutes.

These cookies are good frosted.

Jerry Allen Yoder
Route 2, Box 216
Haven, Kan. 67543
465-3366

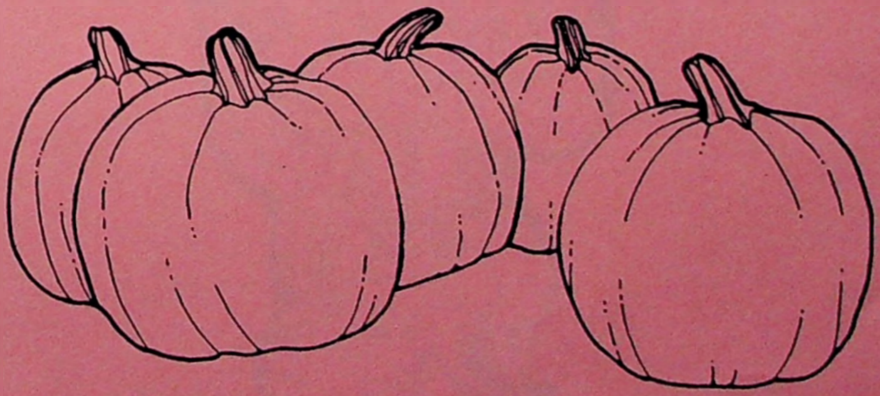
Main Dish

Pizza Casserole

2 pounds hamburger
1 small onion, chopped
1 teaspoon salt
2 cups uncooked macaroni
2 cans cream of mushroom soup
2 cups pizza sauce
4 ounces pepperoni, cut in pieces
1 can stems and pieces mushrooms (6 3/4 ounces)
2 (8 ounces) package Mozzarella cheese, shredded

Brown hamburger and onion, drain. Cook macaroni. Mix everything together, except cheese. Put 1/2 of mixture in casserole then 1/2 of cheese, then rest of hamburger mixture and rest of cheese.

Bake at 350 degrees for 30 to 45 minutes or until bubbly.



Jerry Allen Yoder
Route 2, Box 216
Haven, Kan. 67543
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Holiday Pie

Family Pecan Pie

- 1 cup sugar
- 2 tablespoons flour
- 1 tablespoon butter or margarine
- 1 1/2 cup milk
- 2 eggs, yolk beaten
- 1/2 cup chopped pecans
- 1 pie shell

Bring 1 cup of milk to a boil. Mix together and shake well 1/2 cup milk, 2 tablespoons flour, egg yolks; add sugar slowly boiling milk, stirring often so it won't burn. Continue stirring until it thickens. Turn off fire and add margarine and vanilla. Add chopped pecans while hot. Cool and pour into baked pie shell. Top with whipped cream or whipped topping.

Jerry Allen Yoder
Route 2, Box 216
Haven, Kan. 67543
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Holiday Breads

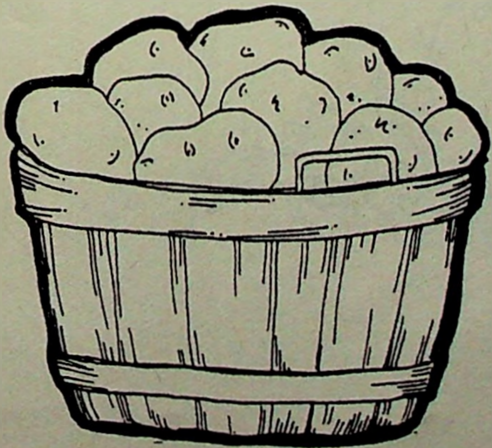
Honey Whole Wheat

2 tablespoons dry yeast
1/2 cup warm water
1/3 cup honey
1/4 cup vegetable oil
1 tablespoon salt
1 3/4 cup warm water
2 cups whole wheat flour
4 to 5 cups all-purpose white flour

Dissolve yeast in 1/2 cup warm water in a large bowl. Stir in honey, vegetable oil, salt, 1 3/4 cup warm water and the whole wheat flour. Beat until smooth

Mix in enough white flour to make dough easy to handle. Let rest 10 minutes then knead until smooth and elastic, about 7 to 8 minutes. Place in greased bowl, cover and let rise until doubled. Punch down dough and divide into halves. Form into loaves and let rise again. (Butter or grease your bread pans.)

Bake in preheated 350-degree oven for 20 to 30 minutes or until done.



Carl Bontrager
Route 2, Box 250
Haven, Kan. 67543
465-3414

Holiday Main Dish

Hawaiian Chicken

- 3/4 cup catsup
- 1/2 cup vinegar
- 1/4 cup soy sauce
- 1/4 cup honey
- 1 teaspoon dry mustard
- 2 cloves garlic, chopped
- 1 fryer chicken, skinned

Mix together catsup, vinegar, soy sauce, honey, dry mustard and garlic in small bowl.

Cut up chicken and put in 9-inch by 13-inch pan.

Pour mixture over chicken, cover pan and bake 1 1/2 hours at 325 degrees.

Serve with rice.

Serves 5 to 6 people.

Loyd Bontrager
Yoder Grade School
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Holiday Pies

Zucchini Pie

1 baked pie shell, cooled (9- or 10-inch, preferably graham cracker
14 ounce can sweetened condensed milk
9 ounce carton of non-dairy whipped topping
2 cups finely shredded raw, unpeeled young green zucchini
6 ounce can frozen lemonade concentrate

Drain zucchini on paper towel.

Combine condensed milk, lemonade and whipped topping. Blend gently but thoroughly. Fold in zucchini. Pile into pie shell. Refrigerate at least one hour before serving.

Will keep well in refrigerator for two to three days.

Lavon Bontrager
5712 East Red Rock Road
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465-3366

Holiday Candies

Heath Bar Delight

Mixture 1:
68 cracker (Ritz)
1 stick margarine (melted)

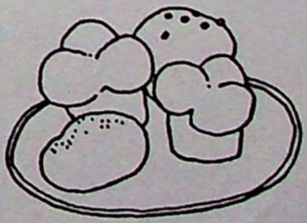
Mixture 2:
2 cups of milk
2 small boxes of instant vanilla pudding
1 quart of vanilla ice cream (softened)
1 8-ounce carton of whipped cream dairy topping (Cool Whip)

4 candy bars (Heath)

Combine Mixture 1 together and press into a 9-inch by 13-inch pan. Save some of the mixture for the top.

Combine Mixture 2 together and pour on top of crumbs. Top with remaining crumbs.

Chop 4 candy bars (Heath) and sprinkle them on top.



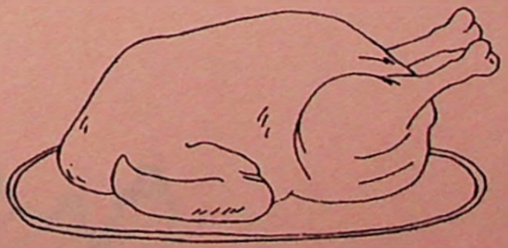
Leanna Faye Eash
Route 2, Box 283
Haven, Kan. 67543
465-3366

Holiday Main Dish

Pizza Casserole

2 pounds hamburger, browned with small onion
2 cups uncooked macaroni, cooked
2 cans cream of mushroom soup
2 cans pizza sauce
2 packages mozzarella cheese
1 package pepperoni, cut up

Brown and drain hamburger and mix everything together, except cheese. Put 1/2 of hamburger in 13-inch by 9-inch by 2-inch casserole, then 1/2 of cheese, followed by rest of hamburger and remainder of cheese. Bake at 350 degrees for 30 minutes.



Arleta Ann Schrock
Yoder Grade School
9808 South Yoder Road
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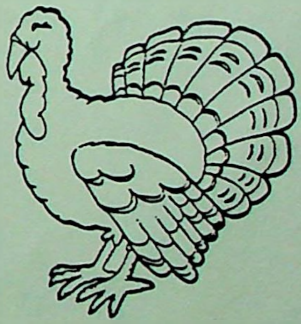
Holiday Beverages

Orange Punch

2 can (46 ounce) pineapple juice
1 can (46 ounce) apricot nectar
1 can (16 ounce) frozen lemonade
1 can (16 ounce) frozen orange juice
2 cups sugar
1 (2 liter) bottle of 7-up or gingerale
6 cups of water

Mix all ingredients together and serve over ice.



Arleta Ann Schrock
Yoder Grade School
9808 South Yoder Road
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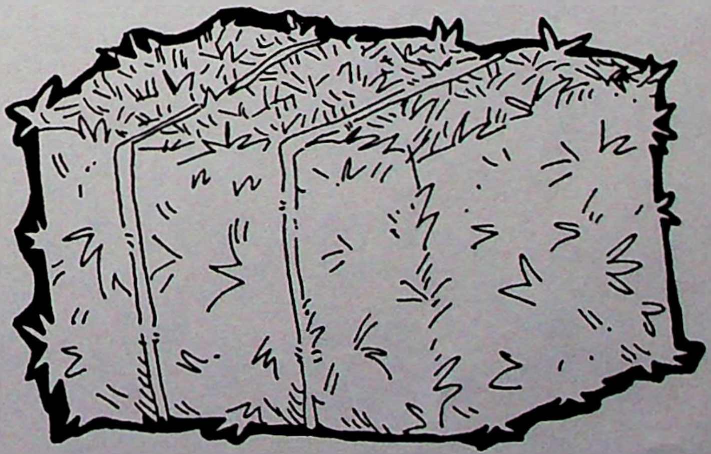
Holiday Breads

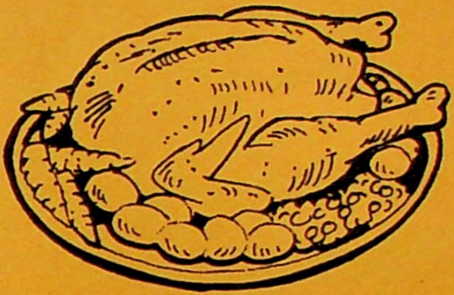
Zucchini Bread

3 eggs
2 cups sugar
1 cup vegetable shortening
2 cups grated zucchini
3 cups flour
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon cinnamon
Walnuts and raisins (optional)

Beat eggs well, add sugar, shortening and beat together. Add zucchini, then rest of ingredients. Beat together then divide dough into two 5-inch by 9-inch bread pans. Bake at 350 degrees for 45 minutes.



Lavoyd Petersheim
Route 2
Haven, KS 67543



Pizza Burgers

- 12 hamburger buns
- 2 pounds hamburger
- 1 pound bologna
- 1/4 pound pepperoni
- 1 pound Velvetta cheese
- 1 pint pizza sauce
- 1 tablespoon oregano
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 pounds mozzarella
- 1/2 cup medium picante sauce

Cut up bologna, pepperoni and cheese. Fry and chop hamburger. Mix all ingredients and spread on one half of a hamburger bun. Top with one tablespoon of mozzarella cheese. Place on a cookie sheet and bake in 350-degree oven until cheese is melted and bun is toasted, approximately 10 minutes.

Ferman Wayne Eash
Route 2, Box 254
Haven, Kan. 67453
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Holiday Main Dish

Chicken Tetrazzini

1 large roasting chicken (4 to 5 pounds.); cooked with meat cut off (save the broth from cooking)
1/2 pound of thin spaghetti
1/2 pound of sliced mushrooms
1 tablespoon lemon juice
1/4 teaspoon paprika
1/8 teaspoon nutmeg
2/3 cup Parmesan cheese
6 tablespoons butter
2 tablespoons flour
1/4 teaspoon pepper
1/2 teaspoon salt
1/2 pint cream

In skillet, saute mushrooms in 3 tablespoons of butter and sprinkle with lemon juice and 1/2 teaspoon of salt. Saute until soft but not brown

In saucepan, melt 3 tablespoons of butter; stir in flour, paprika, 1 1/2 teaspoons of salt, pepper and nutmeg. Slowly stir in 2 1/2 cups of chicken broth. Cook and stir until thickened.

Add cream and sauteed mushrooms; pour over the cut up chicken.

Cook and drain the spaghetti and put in bottom of a 9-inch by 13-inch casserole dish. Top with creamed chicken mixture. Sprinkle the cheese on top.

Bake at 350 degrees for 25 minutes.